MAK GRILLS
Owner's Manual
Pellet BBQ Smoker-Grill
Model EP-380-1G

Welcome to the MAK GRILLS family! We're so pleased that you've chosen an American-made product, proudly manufactured in Dallas, Oregon. We're proud to be an American-based company that makes every effort to purchase our materials locally.

If you have any questions concerning the assembly or operation of your MAK GRILL, please contact us at (503) 623-1234, Monday-Friday between 8:00AM-5:00PM Pacific Time. You can also email us: service@makgrills.com. Additional information can also be found on our website, www.makgrills.com

Please record the following information here for future reference:

Grill Serial Number: (located on the left end of the grill on the access panel)_____

Inspected by:_____ Date:_____

Purchased from: _____ Date:_____
Please keep your sales receipt in a safe place for reference if needed.

NOTICE!
PLEASE READ THIS ENTIRE MANUAL BEFORE ASSEMBLING OR USING YOUR GRILL!

The MAK GRILL was designed for RESIDENTIAL OUTDOOR USE ONLY! Any other use may cause serious injury and will void any and all warranties. Do not operate this grill in the vicinity of any liquid combustibles such as gasoline, or use any such items inside the unit. Maintain a clearance of at least (24) twenty-four inches around this grill at all times. The One Star exhausts out the back of the main chamber, so keep that area clean. Only touch handles with the understanding that the unit will be HOT during operation. In case of fire or other emergency, unplug the unit immediately from the power source. Before removing any electric powered component or the Pellet Boss® Control board for servicing or other reason, disconnect unit from power source.

MAK GRILLS

Proud to be American Made

Superior Wood Pellet BBQ Smoker-Grills

TABLE OF CONTENTS

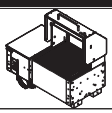
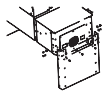
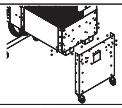
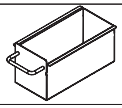
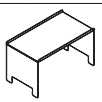
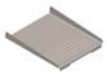
GRILL CONTENTS & PARTS LIST	Page 3
BBQ DIAGRAM/HARDWARE LIST	Page 4
ASSEMBLY INSTRUCTIONS	Page 5
READ THIS BEFORE USING!	Page 7
PELLET BOSS® INSTRUCTIONS	Page 9
CLEANING YOUR GRILL	Page 16
TROUBLE SHOOTING & REPAIR	Page 19
GRILL WARRANTY	Page 24
ACCESSORIES	Page 25
BASIC MAK GRILL RECIPES	Page 26

When Grill is not in use, ALWAYS unplug power cord from outlet.

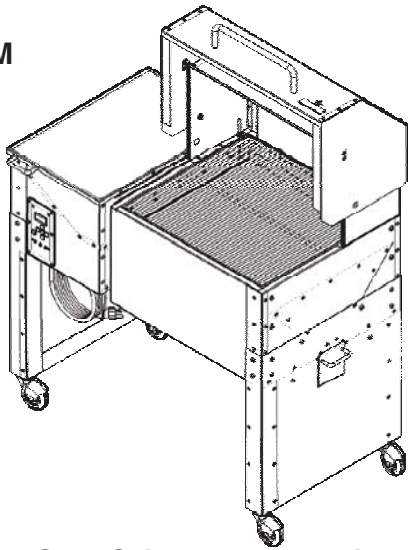
PACKAGE CONTENTS

There will be some assembly of your MAK 1 STAR GENERAL GRILL required. Please make sure that you have each of the items listed below when removing your grill from the shipping carton. Please refer to the BBQ PARTS LIST for help in identifying the individual components needed to assemble and operate your grill. **Please Note: The approximate assembly time for this grill is 20-60 minutes.**

BBQ PARTS LIST

ITEM	DESCRIPTION / QUANTITY	
1		Grill Body (1)
2		Left Leg Panel (1)
3		Right Leg Panel (1)
4		Casters, locking (4)
5		Grease Shield (1)
6		Grease/Ash Drawer (1)
7		Heat diffuser (1)
8		Grease tray (1)
9		Cooking grate (1)
10		Owner's manual (1)
11		M-3 Standard Meat Probe (1)

BBQ Diagram



1 Star Grill Hardware List

APPLICATION	SCREWS	WASHERS	NUTS
Leg Panels	SBHCS SST 1/4-20 x 3/8"		1/4 - 20 flange lock nut
Baffle	SBHCS SST 1/4-20 x 3/8"		1/4 - 20 flange lock nut
Access Panel Cover	SBHCS SST 1/4-20 x 3/8"		
Hood	SST Truss 1/4-20 x 7/8"		1/4-20 lock nut
Hood Handle	SBHCS SST 1/4-20 x 1/2"	1/4-20 lock washer, 1/4" flat washer	
Pellet Hopper Handle	SBHCS SST #6 x 3/8"	#6 lock washer	
Pellet Boss	SBHCS SST 8-32 x 7/16"		
Ground Wire	SBHCS SST #6 x 3/8"		
Fan	SBHCS SST 8-32 x 7/16"		
Auger Motor	SHCS 6-32 x 1"		
Auger Assembly	SHCS 6-32 x 3/4"		6-32 Nylock nut
Toolhook (Optional Accessory)	SBHCS SST 1/4-20 x 1/2"		1/4 - 20 flange lock nut
Side Shelf (Optional Accessory)	SBHCS SST 1/4-20 x 1/2"		1/4 - 20 flange lock nut

SST= Stainless Steel (All Grill HDW is Stainless Steel).
SBHCS= Socket Button Head Cap Screw (has a smooth dome style head).
SHCS= Socket Head Cap Screw (has a straight knurled head).
Socket head is another word for an Allen or Hex configuration vs. a Phillips or straight screwdriver configuration.

First callout, 6, 8, ¼ etc. is the diameter of the screw.
Second callout, -20, -32, -16 etc. is the thread pitch (or threads per inch).
Third callout is the length of the screw.

ASSEMBLY INSTRUCTIONS

NOTE: The assembly of the 1 Star Grill requires (2) two people. Before you begin the assembly process, take the outer cardboard packing surrounding the grill from the pallet. You may either flatten it, or leave it as is to place the barbecue body onto it during assembly. Remove all parts and components from the grill and pallet, and place them in an area that does not interfere with the assembly process. Lay the grill on its back on the cardboard. Install screws part way in each step, but do not tighten until all screws have been started.

STEP 1 - Leg Panel Assembly

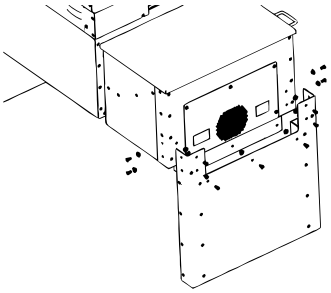
NOTE: The LEFT leg panel has the large cut out. The RIGHT leg panel has the smaller cut out. Remove left and right leg panels from the packaging. Set aside in a safe place. Using the 5/32 hex wrench, remove the access/fan panel on the left end of the barbecue body. Set it aside in a safe place. Remove left and right leg panels from the packaging. Set aside in a safe place.

Position the leg panel so that the screw holes align with those on the barbecue body. This may require lifting the barbecue body in order to properly position the leg panel so that all the screw holes align with those on the barbecue body.

Illustration 1-A Left Leg Panel Assembly

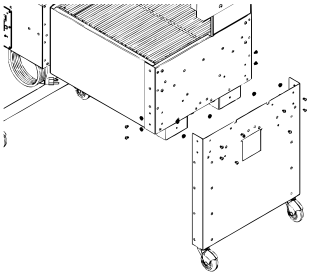
a) Attach the LEFT leg panel to the barbecue body installing the leg panel using 1/4-20 x 3/8" screws. Install the screws on the top side. Affix the flange nuts to each screw and lightly tighten. NOTE: Access to the top screws will be through the access/fan panel. There are a total of (11) eleven screws and nuts which need to be used to install this panel. You will also need to reach inside the barbecue body to attach the nuts to the screws.

Illustration 1-A



b) Install the remaining (3) three screws and nuts below the fan panel opening. NOTE: You will need to reach under the barbecue and behind the leg panel to attach the nuts to some of the screws.

Illustration 1-B



c) Position the RIGHT leg panel as shown (illustration 1-B Right Leg Panel Assembly). This will require lifting the barbecue body in order to properly align the panel screw holes with those on the barbecue body.

d) Attach the RIGHT LEG panel to the barbecue body by installing the screws on the top side of the panel. Affix the flange nuts to each screw and lightly tighten. Note: There are a total of (10) ten screws and nuts which need to be installed. You will need to reach inside the barbecue body to attach the nuts to some of the screws.

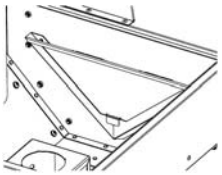
e) Once the grill is assembled and standing up, go back and tighten all of the installed screws and nuts.

f) Re-install the Access/fan panel, double checking to make sure all components inside the grill are secured in place.

STEP 2
Positioning Heat Diffuser Over Firepot
Position the heat diffuser over the firepot. The diffuser should fit over the top of the front and rear brackets which hold the heat diffuser in place.

STEP 3
Positioning The Grease Shield
Place the grease shield into position, making sure that the bottom tab is facing towards the firepot, and that the lip overlaps the flange on both sides of the grease drain.

Grease Shield



STEP 4
Placing The Ash Clean-Out Cover
The ash clean-out is located between the firepot and grease shield inside the bottom of the grill. Simply place the cover over the cut out to close.

STEP 5
Placing The Drip Pan In Place
To set the drip pan into position, place the short edge over the bracket on the left hand side of the barbecue body. The long, right side edge of the drip pan should be placed so that it rests behind the triangular shaped grease shield.

STEP 6
Placing Cooking Grate In Place
The cooking grate sits on the extended lip located just below the interior lip of the grill.

READ THIS BEFORE USING YOUR GRILL!
WARNING! This unit will get extremely hot!
Only touch handles while operating.

INITIAL START UP PROCEDURE

Make sure the grill is assembled properly. Remove any shipping materials, parts or supplies from inside the grill before lighting the grill.

1) Fill hopper with hardwood barbecue pellets

2) Plug grill power cord into a 110 grounded outlet

3 Push the On/Off button once. The Pellet Boss display should light up, and you should hear the fan operating

4) Make sure grill lid is closed during ignition sequence, or the grill will not light properly

5) Raise the grill SET POINT temperature to 450F. Do this by pressing the "STAR" button once, then press the UP arrow button until 450 is displayed on the Pellet Boss. Push the "STAR" button once to lock in this temperature. Run grill for (30) thirty minutes to season *BEFORE COOKING FOOD ON GRILL FOR THE FIRST TIME*

6) After seasoning the grill, you may adjust the SET POINT temperature to any desired cooking temperature and begin cooking on your MAK GRILL.

7) Always start and cook with the grill lid CLOSED.

NOTE: On initial start-up it will take at least 20 minutes before the fire starts, while the auger between the hopper and firepot gets filled with pellets. This is only during initial start-up or if the grill runs out of pellet fuel.

If the grill shuts down during initial start-up and displays "Check Firepot, Check Hopper, Flame Out", this is an indication that you should make sure there are pellets in the hopper. Check firepot to make sure there is no ash covering the igniter, which will prevent it from lighting the un-burnt pellets. If the firepot is over-filled with un-burnt pellets, remove the firepot, empty the contents into a non-combustible container. Place the firepot back into position and restart the grill to continue cooking.

SHUT DOWN PROCEDURE

Push the On/Off button one time. The Pellet Boss will automatically begin the cool-down mode. The grill may run for as long as (20) twenty minutes before it completely shuts down.

NOTE: Always wait at least (10) ten minutes after the grill has completely turned off before placing the cover on the grill. Never place a cover on a hot grill.

SUBSEQUENT STARTING PROCEDURE AFTER INITIAL FIRING & SEASONING

When you turn on your MAK GRILL, the Pellet Boss display lights up, the fan begins operating, the auger begins to feed pellets into the firepot and the igniter heats up to light the pellets in the firepot.

When you first start the grill, the Pellet Boss screen will show the Set Point temperature, the Grill Temperature with the word IGNITING. A small letter “A” will display in the lower right hand corner of the screen whenever the auger is operating. The auger will run for (2) two minutes, feeding pellets into the firepot, and then will stop.

At (6) six minutes into IGNITION, the auger will feed more pellets into the firepot and will run as necessary. The grill temperature will continue to rise to your selected SET POINT temperature.

Depending on the SET POINT temperature, and outside weather conditions, it may lengthen the time it takes for the grill to achieve the cooking temperature you want.

It is IMPORTANT that the grill lid is kept closed during the IGNITION sequence. Otherwise, the grill will continue to try to ignite, dumping more pellets into the firepot. If IGNITION is not reached after 3 attempts, the grill will shut down completely.

NOTE: Before attempting to re-start the grill, empty the firepot of pellets, otherwise the grill may not ignite properly, and will produce a large volume of white smoke as the pellets in the firepot try to light. The entire IGNITION sequence will take approximately 7-10 minutes.

PELLET BOSS®
OPERATING INSTRUCTIONS

ON/OFF BUTTON
This button is on the left-hand side of the Pellet Boss ® control faceplate. To turn the grill on or off, press the button once. When first turned on, the grill will begin the ignition cycle. SMOKE will be displayed. The igniter will begin to heat up to ignite the pellets in the firepot.

STAR BUTTON
The Star button is used to activate different functions and screens. The STAR button acts in the same manner as the ENTER key on a computer keyboard. Pressing the STAR button selects or sets a particular function or temperature.

Press the STAR button to activate, change, or accept changes made to any Pellet Boss® function. Example: To change the grill SETPOINT temperature, press the STAR button. (The screen will flash). Use the UP or DOWN arrow buttons to select your desired cooking temperature. When the cooking temperature you want is displayed on the screen, push the STAR button once to lock-in that cooking temperature.

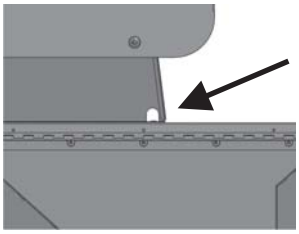
ARROW BUTTONS
There are four arrow buttons: LEFT, RIGHT, UP and DOWN. Use the UP, DOWN, LEFT or RIGHT arrow buttons to scroll through screens or adjust settings up or down. To change screens or move from one function to another, use the LEFT or RIGHT arrow button. Pressing the RIGHT button will advance the screen forward. Press the LEFT button to go back. To move from screen to screen, press either button once.

Example: You want to set a MEAT PROBE alarm for 150 degrees. Press the RIGHT Arrow button to advance the screen to Probe 1. Now press the STAR button. The word OFF will flash. Use the UP or DOWN ARROW button until you reach 150 degrees. Now press the STAR button to accept that meat probe alert temperature.

To lock any screen, press and hold the UP arrow button until the lock icon appears in the upper left-hand corner of the display screen. To un-lock, simply press any button one time.

TEMPERATURE/MEAT PROBE INPUTS

You may use up to (3) three Temperature/Meat Probes to monitor the internal temperature of the food you are cooking. Put the probe plug into any of the (3) three Temperature/Meat Probe inputs. Run the probe through the “mouse hole” on the front left side of the grill opening and insert the probe end into your food. The internal temperature of the food will be displayed as probe number 1, 2 or 3, depending on which input you plugged the probe into.



AUGER OPERATION ICON

A small “A” will appear in the lower right hand corner of your grill temperature display screen. This confirms that your grill auger is running, transporting pellets from the hopper to the firepot. When the auger is not turning, the “A” will not be displayed on the screen. ***NOTE: The auger does not turn continuously unless you are cooking at temperatures above 300 degrees.***

PELLET BOSS®
SCREEN DISPLAY DESCRIPTIONS & SETTINGS

Screen Display - SET POINT

Description: Shows the temperature setting for the main cooking chamber. Note: When you first turn on the grill, the default SETPOINT temperature is SMOKE.

Settings: The setpoint temperature can be changed in (5) five degree increments from 200 degrees up to 450 degrees. The SMOKE setting will produce temperatures of 170 to 180 degrees. On HIGH, the grill will cook above 450 degrees. To change the temperature setting for the grill, press the STAR button. The temperature will flash. Use the UP or DOWN arrow buttons to select your desired cooking temperature. Once the temperature you want is displayed, press the STAR button once. The temperature will stop flashing and the grill will adjust to the new cooking temperature. Once the grill reaches set point temperature, the Pellet Boss® will beep three times.

Screen Display- GRILL TEMP

Description: Shows the **actual temperature** inside the grill. NOTE: When the grill is first turned on, it will activate the ignition mode. The Pellet Boss® screen will display IGNITING.

Settings: There are no user settings for this screen. To change the grill cooking temperature, follow the instructions above.

Screen Display- PROBE 1

Description: Displays the internal temperature of the food the Temperature/Meat Probe is inserted into.

Settings: To add a setpoint alarm for the probe, press the RIGHT arrow button until you reach PROBE 1 on the screen. Press the STAR button. The word OFF will flash. Use the UP or DOWN arrow button to adjust the setting from OFF to 225 degrees. Press the STAR button again. Now the grill will alarm when the probe reaches that selected temperature. NOTE: The temperature probes have a range of 32 to 225 degrees. If the probe temperature is below 32 degrees, the screen will display “LOW”. If the probe is not plugged in correctly, the screen will display “CHECK”. Above 225 degrees, the probe display screen will display “HIGH”.

Probes 2 &3- Description and Settings are the same as Probe 1.

To ensure proper operation of the temperature/meat probes, never expose the meat probe inputs to moisture, dust or dirt. Otherwise the probes may not function correctly. If water has entered a probe jack, try drying it out using a can of computer air.

NOTE: For best results, prevent twisting the probe cable, exposing it to high heat or direct flame, or immersing it in water. To clean, wipe the probe with a damp cloth with mild detergent. The probes should only be used to monitor internal meat temperatures, not your grill's cooking temperature. Store probes in a dry place away from water or moisture.

Screen Display-TIMER

Description: The TIMER can be set to count down and alarm when it reaches zero. It will reset to zero whenever the grill is turned off.
Settings: Press and hold the STAR button for 3 seconds. The MINUTES will flash. Using the UP or DOWN arrow buttons, set the minutes from 01 to 59. To set HOURS, press the LEFT or RIGHT arrow button. The HOURS will now flash. To set hours, use the UP or DOWN arrow buttons to select the number of hours you want. Once the hours and minutes are set, press the STAR button to lock in. Press the STAR button once more to activate or pause the timer.
When the timer reaches zero, an alarm will sound and the display screen will flash until any button on the control panel is pressed. When the grill is turned off, all alarms will reset to OFF. Press and hold the STAR button for (3) three seconds to reset the timer back to zero.

Screen Display-ELAPSED TIMER

Description: The Elapsed Timer keeps track of the total amount of cooking time. When activated, the timer counts-up both hours and minutes. The timer will reset to zero whenever the grill is turned off.
Settings: Press the STAR button to start the Elapsed Timer. Press the STAR button again to stop the timer. To reset to zero, press and hold the STAR button for (3) three seconds.

Screen Display-USER PROGRAM

Description: There are (3) three User Programs available for use. Set-up and operation of each User Program will be the same. Each program allows you to make up to (5) five cooking steps, which will automatically change from one step to the next based on either time or meat probe temperature. Note: You can only use (1) one User Program at a time. Once a program is set, it will remain until you change it.

- To set up any USER PROGRAM, use the Left or Right ARROW buttons to select USER PROGRAM 1, 2 or 3.
- Press the STAR button---the word OFF will flash.
- Use the Up or Down ARROW buttons to reach SETUP.
- Press the STAR button again. The screen will now display STRT 1.1 SET:SMKE. Use the UP or DOWN arrow buttons to select your desired starting temperature.

- Press the STAR key to accept your starting cooking temperature.
- The screen will now display END 1.1. SET: NONE. Use the ARROW buttons for NONE, TIME or MEAT PROBE 1, 2 or 3. If you have selected a MEAT PROBE, you will need to select a temperature for the probe to reach in order for the program to go to the 1.2 setting in the program.
- If TIME is selected, the TIMER screen will appear. Set timer by following the directions for TIMER.
- Once you have selected a MEAT PROBE Temperature, or TIME, press the STAR button once.
- The display will now show 1.2 SET: SMKE. The word SMKE will be flashing. Go through all of the same steps for settings 1.1. Do this for steps 1.3, 1.4 and 1.5 if so desired.
- To END the program, set END to NONE.
- Once the program has been set-up the screen will display OFF.
- To start the program, use the ARROW buttons to reach USER 1, 2 or 3. Press the STAR button once. Use the UP or DOWN arrow buttons to START, press the STAR button to accept. The program will begin to run.
- To STOP any USER PROGRAM, press the STAR button, choose a different USER PROGRAM, select OFF or change the temperature.
- To restart any USER PROGRAM, select START and press the STAR button once.

FOR USER PROGRAMS 2 & 3—Follow the above steps to program. Descriptions are the same as USER 1.

SCREEN LOCK

Description: Allows you to stop the display screens from scrolling from function to function, letting you display only one screen.
Settings: Use the LEFT or RIGHT ARROW buttons to reach the screen you want displayed. Press the UP button until the LOCK icon appears in the upper left-hand corner of the display screen. To resume screen scrolling function, press any button.

ACTIVE SCREEN SCROLL

Description: The screen will scroll through all ACTIVE SCREENS (screens for functions that are in use) when left un-locked and un-touched.
Settings: There are no settings for this feature.

ALARMS

Description: When ALARMS are set and reached, the Pellet Boss ® will sound a LOUD beep, and the appropriate display screen will flash. The alarm is programmed to sound for (10) ten minutes before it automatically shuts off.

- **Settings:** To end an active alarm, push any button on the Pellet Boss ® control panel. To entirely shut off ALL audible ALARMS on the Pellet Boss:
- Push the UP ARROW button for (10) ten seconds until MAKGRILL Ver. 2.0 (or higher) is displayed.
- Press the RIGHT ARROW button until you reach ALARM ENABLED.
- Press the STAR button.
- Use the UP or DOWN arrow button to select either ENABLED or SILENT. Press the STAR button to accept.
- Press and hold the UP ARROW button for (3) seconds to exit. The screen reverts back to the SETPOINT temperature.

MANUAL MODE

Description: Manual Mode is designed as a back-up in case there is a thermocouple failure. If your thermocouple stops working, the grill will not be able to detect the actual grill temperature. Therefore, your MAK GRILL will not function properly. In this case, the MANUAL MODE will allow you to use your grill until you receive and install a replacement thermocouple.
Settings: To enable the MANUAL MODE, press and hold the STAR button unit MANUAL SMOKE is displayed. Press the STAR button again. The word SMOKE will begin flashing. Use the UP or DOWN ARROW buttons to select from SMOKE (175 degrees), LOW (225 degrees), MEDIUM (275 degrees), MEDHIGH (350 degrees) or HIGH (450+ degrees). Press the STAR button again to set your selected cooking temperature. The setting selected will stop flashing and the grill will adjust to the new set temperature. Note: Because there is no working thermocouple, the screen will not show the grill temperature. To return to the NORMAL MODE, press and hold the STAR button (3) seconds, or turn the grill off.

IGNITING PELLETS

Description: This screen will display whenever the igniter rod is on. Once the igniter has turned off, the screen will display the grill temperature. The screen will also activate whenever the “auto relight sequence” which initiates if the fire in the firepot has gone out. IGNITING will show on the display screen, and the grill will repeat the lighting sequence up to (3) three times before the Pellet Boss® shuts off the grill and displays FLAME OUT, CHECK FIREPOT, CHECK HOPPER.
Settings: There are no user settings for this feature.

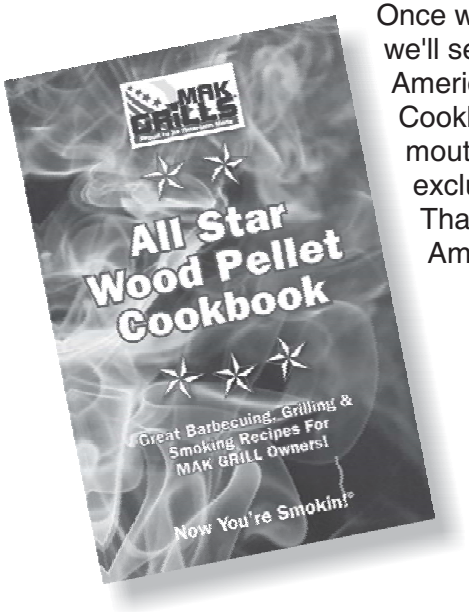
COOL & SHUT DOWN

Description: This screen appears whenever you press the ON/OFF button to turn the grill OFF. The controller will run the fan on high speed until the temperature in the grill drops to 160 degrees. It will then switch to a 4 minute countdown-timer and entirely shut the unit OFF. This feature is designed to help burn up all remaining pellets in the fire pot and give you a clean start the next time you cook. Simply turn the grill off and let the PELLET BOSS ® do the rest!

Settings: There are no user settings for this feature. If you wish to override the SHUT DOWN mode just press any button and the unit will turn off.

Register Your Grill, Receive MAK's All Star Wood Pellet Grill Cookbook!

Now that you've got your MAK set-up and running, be sure to REGISTER your grill with us. You may register by filling out the form included in the manual and mailing it to us, or you may go on-line to www.makgrills.com/Register Your Grill.php



Once we receive your grill registration, we'll send you a free copy of our All American Wood Pellet Grill Cookbook, filled with over 100 mouth-watering recipes developed exclusively for MAK GRILL owners. Thanks again for purchasing an American-made MAK GRILL!

CLEANING YOUR MAK GRILL

In order to keep your MAK looking as good as new, follow these recommended cleaning/maintenance guidelines. Take care of your MAK, and it will take good care of you!

EXTERIOR:

★ Fan Panel: Twice a year clean the ports in the fan panel of dust, dirt, pollen or other debris. Use a shop-vac to quickly clean the panel, or remove it from the grill, clean it and then re-install it.

★ Pellet Hopper: Remove accumulated pellet dust by vacuuming out the pellet hopper as needed. Be sure to vacuum out any pellet dust accumulation in the auger tube as well.

★ Powder Coat Finish: Remove grease cooking residue from the powder coating using a mild dish detergent and hot water. If the residue does not clean off, lightly agitate the area using a “Dobie” pad. Wipe clean using a damp cloth and a soft towel or cloth to dry.

★ Pellet Boss: Use a damp cloth and mild detergent to remove greasy fingerprints, dust or dirt. Avoid getting any water or soap into the meat probe inputs. Wipe dry using a soft towel or cloth.

★ Grill Lid: To reduce grease dripping, clean the lip and inside of the grill lid using mild dish detergent and hot water. Some grill owners remove their lids from the grill and clean the underside of the lid with a general purpose degreaser or dish detergent and hot water.

★ Grease Drawer: Holds up to 2 quarts of grease, and cooking drippings. We recommend that you use a disposable foil mini-loaf pan to capture the drippings and help in quick disposal. You can also line your drawer with foil to facilitate easier clean out as well. Make sure that pan or foil do not overlap the sides or ends of the drawer, as this will prevent it from properly fitting into its slot under the grill.

★ Exhaust Louvers: To ensure proper airflow in your grill, keep the exhaust louvers free of smoke, grease and cooking residue. (Use hot water and mild dish detergent to clean the inside and outside of the louvers.) To access the louvers from inside your grill, remove the four nuts and bolts, which attach the baffle to the inside back wall of the cooking chamber. After cleaning, reattach the baffle to the inside of the grill.

INTERIOR:

★ Cooking Grates: While grates are still warm from cooking, take a grill brush and scrub off food debris. Follow by rubbing a paper towel from front to back on the grates to finish cleaning. Or remove from grill and soak in hot, soapy water. Use a brush or steel wool to clean off debris. Rinse under running water and dry using a soft cloth or towel.

★ Thermocouple: In order to maintain proper temperature control of your grill, it's important to keep the thermocouple clean. Use a dampened piece of #2 or #3 steel wool to remove food debris and smoke from the thermocouple. Clean it so that the shiny metal is visible on all sides. When cleaning be careful so that you don't bend or break the thermocouple.

★ Firepot: One of the great features of your MAK Grill is the removable firepot. Lift up the securing pin and slide the firepot out. Empty the ash, slide the firepot back in and secure it into position using the pin. Do this at least every 3-5 cooks.

★ Igniter: Over time, it is possible for scale to develop on the igniter. To clean, remove the firepot. Then, take a piece of #2 or #3 steel wool and clean the outside circumference of the igniter. Do this once a year.

★ Heat Diffuser: Brush off ash accumulation as needed. There is no other cleaning that needs to be done.

★ Cooking Chamber: Use a wisk broom to brush ash into clean out located between firepot and grease shield. To remove grease or food debris, use a general all purpose degreaser. Wipe down with a damp (not dripping) cloth or towel and repeat until clean. Dry with a soft cloth or towel, or allow to air dry.

★ Grease Shield: Soak in hot, soapy water. If needed, use steel wool or a brass brush to clean. Rinse under running water. Dry with a soft cloth or towel.

★ Grease Chute: Spray with all purpose degreaser, allow it to loosen grease run off. Use a small, soft bristled brush to clean away grease and drippings. Take a damp (but not dripping) cloth and wipe down. Air dry or use a soft cloth or towel to dry.

RECOMMENDED EXTERIOR CLEANING SCHEDULE

WEEKLY	Clean Grill Finish Grill Shelves
MONTHLY	Louvers Grease Chute Accumulated Pellet Ash
ONCE PER QUARTER	Clean Pellet Hopper
TWICE A YEAR	Clean Fan Panel
AS NEEDED	Inside of Lid Pellet Hopper Grill Lid

RECOMMENDED INTERIOR CLEANING SCHEDULE

WEEKLY	Firepot
MONTHLY	Cooking Chamber
ONCE PER QUARTER	Grease Shield
TWICE A YEAR	Heat Diffuser
ANNUALLY	Igniter
AS NEEDED	Cooking Grates Termocouple Grease Pan

MAK'S ALL STAR PELLETS

Introducing **MAK'S ALL-STAR**

HAZELNUT BLEND BBQ PELLETS!

Our Hazelnut Blend BBQ Pellets are different than all the others/ We start with select Northwest Hazelnut (Filbert) wood, along with fruit and other flavor woods to create a mouth-watering blend that will compliment any type of food cooked on your pellet grill.

Enjoy the wonderful flavor of cooking with real wood and a true Oregon original, MAK All-Star Barbecue Pellets!

Our All-Star Hazelnut Blend BBQ Pellets are available from your MAK dealer or on-line at www.makgrills.com

TROUBLE SHOOTING & REPAIRS

If you have trouble with your grill operation, please refer to this trouble shooting guide first before calling for service. If the problem persists, contact the dealer where your purchased the grill for help. Write down the model and serial number of your grill, and be prepared to provide that information when you speak with a MAK customer service representative. The MAK GRILLS service number is (503) 623-1234. Help is available Monday-Friday between 8:00 AM- 4:30 PM, Pacific Time. There are also a number of helpful videos on the MAK GRILLS website; www.makgrills.com You may also email us at: service@makgrills.com

PROBLEM	ACTION TO TAKE
DISPLAY WILL NOT TURN ON	• Make sure the unit is plugged in to a working, grounded electrical outlet. • Check to see if the GFI outlet where the grill is plugged in has tripped.
GRILL DOES NOT LIGHT, DISPLAY READS FLAME OUT, CHECK FIREPOT & HOPPER	• This is an indication that the hopper has run out of pellets, or has excessive ash build up in the firepot, covering the igniter and preventing the pellets from igniting. • Turn the grill OFF, then back on to relight. • Press any button to end the alarm. • Make sure there are pellets in the hopper. • Clean ash out of the firepot. DO THIS ONLY WHEN THE GRILL IS COMPLETELY COLD.
GRILL STILL DOES NOT LIGHT	• Remove fan panel on left end of grill. • Check fan to ensure it's operating. If not, check the fuse on back of control board to see if it has blown. • If the fuse has blown, the fan, igniter and auger will not operate. The Pellet Boss® display will still light. • Turn off grill. Unplug from outlet. • Replace the fuse. Always use the same size 2 AMP fast blow fuse in your Pellet Boss®. • Unplug igniter, plug grill back into power and turn on. If the grill operates without blowing a fuse, the most likely issue is a bad igniter.

PROBLEM	ACTION TO TAKE
MY GFCI CIRCUIT KEEPS TRIPPING	This is an indication of a failing igniter. • Turn off grill. Unplug from power source. • Remove fan panel, unplug igniter from the back of the Pellet Boss® • Make sure igniter plug does not interfere with fan or auger operation. • RE-secure fan panel. • Follow Manual Lighting instructions to continue cooking on your MAK GRILL.
GRILL STILL DOES NOT LIGHT	• Be sure firepot is free from excessive pellet ash, which can cover the igniter rod and prevent the pellets from lighting. • Check to see if igniter rod glows red. Disconnect from power, remove the fan/access panel to get to the back of the control board. Make sure that the plug IGNITER is tightly plugged into the RED receptacle on the back of the board. • Make sure pellets are feeding into the firepot during start-up. If the auger is not turning, check the auger plug connection on the back of the board. Unplug the power cord, remove the fan/access panel to get to the back of the control board. Confirm that the plug labeled AUGER is tightly plugged into the WHITE receptacle on the back of the control board.

MANUAL LIGHTING PROCEDURE:

In the event that your igniter fails, and will not light the pellets in the firepot, you can still start your grill using the easy to follow Manual Lighting instructions below:

- Unplug the grill from power source
- Remove fan/access panel
- Unplug the igniter from the back of the Pellet Boss® control board. Make sure that the plug end is out of the way of the fan blades and auger motor.
- Re-attach the fan/access panel and secure.
- With a clean firepot, add a small handful of un-burnt pellets to the firepot.
- Add 2 Tablespoons of either Alcohol Fire Gel or Hand Sanitizer to the pellets. Mix in with pellets.
- Drop a match into the firepot.
- Wait (5) Five minutes and allow the fire in the firepot to establish.
- Replace interior components-making sure you don't get burnt.
- Turn on grill and cook as normal.
- Contact MAK GRILLS for a replacement igniter.

PROBLEM	ACTION TO TAKE
FAN DOES NOT RUN	• The fan should operate any time the power is turned on. If the fan is not running, unplug the power cord, remove the fan/access panel to get to the back of the control board. Make sure that the plug labeled FAN is tightly plugged into the BLUE receptacle on the back of the Pellet Boss® control board. • Check fan blades for any obstruction such as pellets or dirt. Clean as necessary. • Check the fuse on the back of the Pellet Boss® to make sure it has not blown. If necessary, replace with 2.0 AMP Fast Blow fuse of the same size and diameter.
AUGER IS NOT TURNING	• The auger works on a timed interval basis depending on the temperature setting of the controller. During start-up, the auger will run for approximately 2 minutes. It will then shut off for four minutes, then continue to run again. • Empty the pellet hopper to see if your pellets have been exposed to moisture. If they have absorbed moisture or water, they will swell and jam your auger. • Check to make sure that no foreign objects have fallen into the pellet hopper (like dirt or rocks). Remove any foreign objects if necessary. • If the pellets have jammed your auger, you will need to remove the auger and clean out both the auger and auger tube. This can be done by removing all of the pellets from the hopper and removing the firepot. Use a shop-vac to suck out as many pellets from each end of the auger tube. Remove the fan/access panel, fan and fan deflector. Unplug the auger from the back of the Pellet Boss®, it is labeled AUGER. (the white plug receptacle). Remove the (2) two auger mounting screws from the rear of the motor and pull the auger motor out through the back of the grill. Clean out any remaining wet pellets or dust from the auger, auger tube and surrounding areas. Replace auger in reverse order and test to see if auger turns before adding new pellets to the hopper. • **Never put spilled pellets from the ground back into your pellet hopper.**

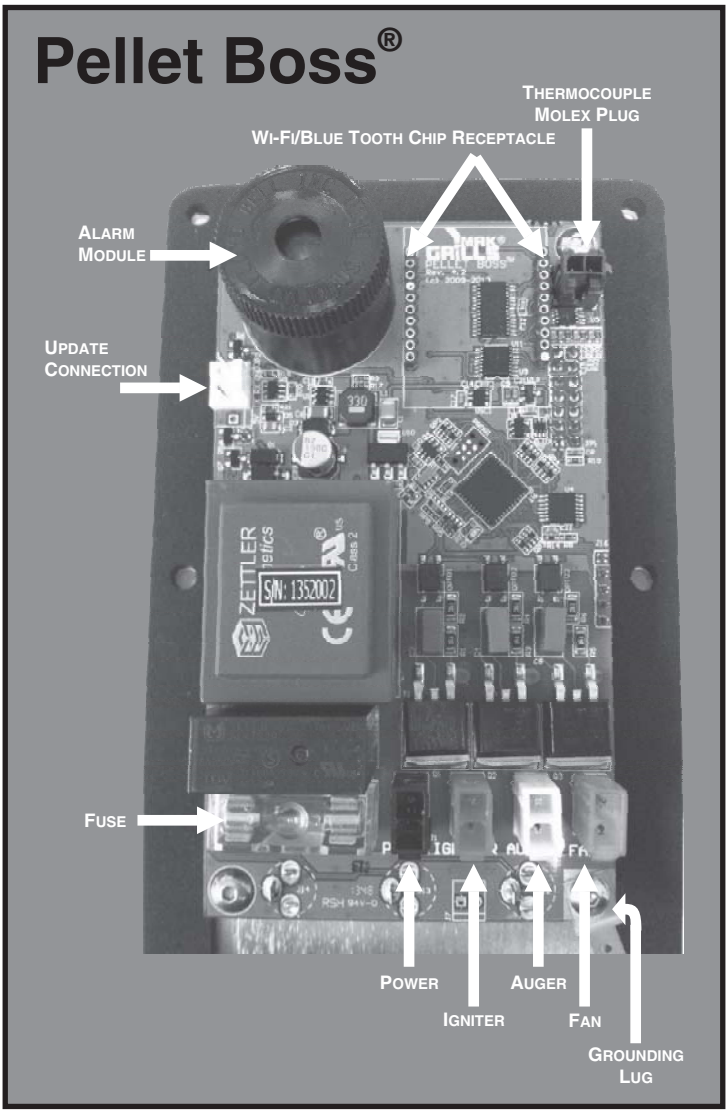
PROBLEM	ACTION TO TAKE
GRILL IS NOT GENERATING AS MUCH SMOKE AS BEFORE	• Empty firepot so that it is completely clean. • Clean all exhaust louvers in the grill to facilitate good air flow.
GRILL DOES NOT GET AS HOT AS BEFORE	There are several reasons why this may be happening: • Dirty thermocouple. Take a piece of steel wool and clean it so the metal housing all around the thermocouple is shiny clean. • Clean all exhaust louvers on the grill. • Change brand and variety of pellets you are using. • Move grill out of wind or reposition grill so that wind does not blow into the grill louvers.

NOTE: There are various support videos available on-line to help you with replacing MAK GRILL components. Visit www.makgrills.com and click on SUPPORT for a variety of helpful videos.

For any additional operation issues not covered in this guide, please contact your local MAK GRILLS DEALER. You may also phone us at (503) 623-1234 between 9AM-4:30 PM, Monday-Friday, Pacific Time or contact us via email: service@makgrills.com

PELLET BOSS ® REAR VIEW

Use this diagram to familiarize yourself with each of the components and plug receptacles found on the back of the Pellet Boss® control board. In the event that you will need to do any grill repairs, you will have a better idea where to locate and correctly plug in a component.



GRILL WARRANTY 3 YEAR WARRANTY

MAK GRILLS, LLC (“MAK GRILLS”) warrants this barbecue unit against defects in material and workmanship under normal residential use and maintenance for a period of three (3) years from the date of purchase for the following components: circuit board, auger motor, fan motor and heat rod. MAK GRILLS warrants all metal components for a period of three (3) years from date of purchase against defects in material and workmanship under normal residential use and maintenance.

MAK GRILLS will provide a replacement part for any part found by MAK GRILLS to be defective and shall not be responsible for any re-assembly. Original part(s) approved for return by the MAK GRILLS Service Department must be returned prepaid by customer. Customer should inspect the unit on purchase for any defects and immediately contact the retailer of any apparent damage for which the retailer may be responsible

This warranty does not include labor charges connected with the determination of replacement of defective parts, or freight charges to ship these parts.

MAK GRILLS shall not be liable under this, or any implied warranty for incidental, special, or consequential damages or any damage or defect to finish on the unit. In no event shall MAK GRILLS' obligation to customer exceed the purchase price of the unit. This warranty gives customer specific legal rights and customer may have other rights which vary from state to state. In consideration of this warranty, customer agrees that any dispute related to the unit or this warranty shall be tried in Marion County, Oregon and subject to Oregon law.

This warranty shall be void if the unit is not assembled or operated in accordance with the operation instructions provided with the unit, the unit is exposed to unreasonable or extreme weather conditions, the unit is re-sold or traded to another owner, components, accessories, or fuels not compatible with the unit have been used , the unit has been used in a commercial or food service application, or the user has abused or otherwise failed to maintain, cover, or properly store the unit depending on weather conditions.

To process a warranty claim, MAK GRILLS will require proof of customer's date of purchase from the retailer and must be in timely receipt of the warranty. Customer must retain its sales slip or invoice along with this certificate with your valuable documents for this warranty to be valid.

THE AGREEMENT IS IN LIEU OF ALL OTHER WARRANTIES, STATUTORY OR OTHERWISE, EXPRESS OR IMPLIED, ALL OTHER REPRESENTATIONS MADE BY MAK GRILLS OR ANY THIRD PARTY DISTRIBUTOR OR RETAILER AND ALL OTHER OBLIGATIONS OR LIABILITIES WITH RESPECT TO THE UNIT COVERED BY THIS AGREEMENT WHICH, AT THE TIME OF PURCHASE OR AT ANY TIME IN THE FUTURE, MAY BE MADE AGAINST MAK GRILLS, ITS OFFICERS, DIRECTORS, EMPLOYEES, AND AGENTS. EXCEPT AS EXPRESSLY PROVIDED HEREIN, MAK GRILLS GIVES NO OTHER EXPRESS OR IMPLIED WARRANTIES RELATING TO FITNESS FOR USE OF THE UNIT; MERCHANTABILITY OF THE UNIT, FITNESS FOR A PARTICULAR PURPOSE OF THE UNIT, QUALITY OF THE UNIT; OR CONDITION OF THEUNIT. MAK GRILLS' OBLIGATIONS SHALL NOT EXCEED ITS OBLIGATION EXPRESSLY SET FORTH IN THIS AGREEMENT.

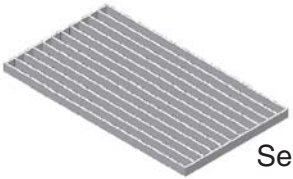
MAK GRILLS provides no representation, warranty, or promise relating to damages or defects in the unit which are the result of: (i) ordinary wear and tear; (ii) failure of customer to provide normal maintenance or proper care of the unit; (iii) characteristics common to materials used; (iv) natural disaster; (v) loss; or (vi) injury caused in any way by natural elements, changes made to the unit by the customer, or any misuse, negligence, recklessness, or intentional act or acts of any person.

ONE STAR ACCESSORIES

Grill Cover

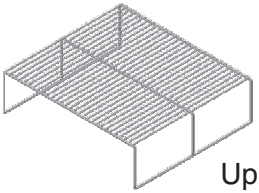
MAK Grills Mobile™

Griddle

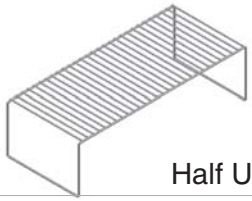


Searing Grate

Remote Boss®



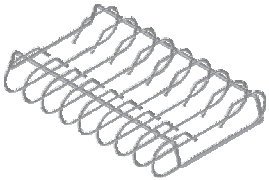
Upper Grill Grate



Half Upper Grill Grate

Meat Probes

Pellet Bucket



Rib Rack

MAK GRILL RUBS & SAUCES

Enhance the flavor of your favorite meats and foods with MAK Rubs & Sauces. You'll love how they add to the special flavor you get cooking on your MAK GRILL.

- ✯ Bird Rub
- ✯ Cajun Rub
- ✯ Chipotle Rub
- ✯ Sweet Rub
- ✯ Fish Rub
- ✯ Mesquite Rub
- ✯ Devil's Punch Grilling Sauce
- ✯ Smokin' Hickory Grilling Sauce
- ✯ Honey Bourbon Grilling Sauce
- ✯ Honey Stinger Grilling Sauce
- ✯ Rum Grilling Sauce
- ✯ Smokin' Whiskey Grilling Sauce

BASIC MAK GRILL RECIPES

Here are some basic recipes to get you cooking on your MAK GRILL. These recipes will help you become acquainted with how the grill operates, and allow you to become accustomed to the many features and types of cooking you can do on your MAK GRILL.

To receive your free MAK GRILL COOKBOOK featuring 112 delicious recipes, please fill-out and mail in the registration form included with the grill. You may also register online at www.makgrills.com

☆ ☆ ☆ BEEF ☆ ☆ ☆

Steaks

(Approximate cooking time: 15-25 min.)

One 8 - 12 oz. steak per person
2 tsp. MAK Mesquite Rub
2 Tbsp. MAK Smokin' Whiskey Grilling Sauce

Sprinkle each side of the steak with one teaspoon of MAK Mesquite Rub, massaging it into the meat. Start grill and adjust setpoint temperature to High. Pre-heat grill approximately 15 - 20 minutes. Place steaks on cooking grate, close lid and cook to your desired level of doneness. Rare 130 degrees. (approximately 5-6 minutes per side), medium 140 degrees (approximately 7 minutes per side), well-done 155 degrees.(approximately 8-9 minutes per side) Serve with MAK Smokin' Whiskey Grilling Sauce on the side.

Brisket

(Approximate cooking time: 12-18 hours)

Note: Brisket cannot be cooked quickly. It is the toughest cut on the cow and requires ample cooking time for the meat to become tender. The approximate cooking time is 12-18 hours depending on the weight of your brisket. This recipe calls for a WHOLE BRISKET.

1 whole brisket (about 12 to 18 lbs.)
¼ cup MAK Mesquite Rub
1 Cup Beef Bullion (1 Cube in water)

Trim fat cap so it is even, but do not remove entirely. Trim down any pockets of fat in meat. Lightly coat entire brisket with rub mixture. Start grill and adjust setpoint temperature to 225 degrees. Preheat grill, approximately 10 minutes. Place brisket on grill, fat side up. Insert meat probe into brisket in a horizontal fashion. Plug probe into Pellet Boss® control and program meat thermometer alarm for 165 degrees. Close lid and cook approximately 7-9 hours until internal temperature reaches 165 degrees. Remove brisket from grill and place in foil. Add 1 cup heated beef bullion. Seal tightly, place back on grill, and set grill temperature to 250 degrees. Insert meat probe and program alarm for 195 degrees. Cook for approximately 1 to 3 hours until internal temperature reaches 195. Remove from grill and allow to rest for 15 minutes. Slice against the grain in 1/4-inch slices.

NOTE: You may use any of the 3 User Programs on the Pellet Boss® to automatically cook your favorite MAK GRILL recipes. Please refer to the instructions found in the front of the cookbook.

POULTRY

Whole Chicken

(Approximate cooking time: 2-2.5 hours)

1-whole chicken (4-5 lbs)
2 Tbsp. olive oil
2-3 Tbsp. MAK Bird Rub
Optional: vertical roaster

Wipe chicken down, remove gizzards and trim off excess skin from tail and neck section. Rub a thin layer of olive oil over entire surface of chicken. Apply MAK Bird Rub to entire outside of chicken. Start grill and adjust setpoint temperature to 325 degrees. Pre-heat grill, approximately 15 - 20 minutes. Insert meat probe horizontally into chicken breast. Plug probe into Pellet Boss® control and program for 170 degrees. Place chicken in center of grid, close lid and cook until internal breast temperature reaches 170 degrees, approximately 2-2-1/2 hours. Once cooked, remove chicken from grill, allow to rest 15 minutes, carve and serve with your favorite MAK grilling sauce.

Classic Beer Can Chicken

(Approximate cooking time: 60-90 minutes)

2 whole chickens (about 3 to 4 lbs. each)
2 - 12 oz. cans of beer (Dark, Stout or Porter is recommended)
1-1/3 cup MAK Rum Grilling Sauce
1 - 2 Tbsp. MAK Bird Rub per chicken

Mix together two-thirds of each can of beer and BBQ sauce in a bowl. (Discard or save remaining beer for other use). Divide and pour mixture back into empty beer cans, filling each can two thirds full; set aside. Rub MAK Bird Rub over and in cavity of each chicken. Stand chicken upright and place the rear of the body over top of a filled beer can; repeat with second chicken. Spread the legs to form a tripod with can to support the bird. Start grill and adjust setpoint temperature to 400 degrees. Pre-heat grill, approximately 15 - 20 minutes. Insert meat probe(s) horizontally into deep center of chicken breast(s). Plug in meat probe(s) and program for 165 degrees. Put chickens on foil covered baking sheet to prevent flare-ups and place on grill. Close lid and cook for 1 to 1-1/2 hours or until meat probe registers 165°F. Carefully remove chickens and cans from grill (liquid in cans will be HOT!); discard beer cans and contents using hot mitts. Let chickens rest 15 minutes. Cut up chicken and serve.

Sweet 'N Spicy Baby Back Ribs

(Approximate cooking time: 3 hours)

1-3 slabs baby back ribs (2.5 and down weight)
3 Tbsp. MAK Sweet Rub
1/2 cup Smokin' Whiskey Grilling sauce
3 Tbsp. MAK Mesquite Rub
1/3 cup yellow mustard
Aluminum foil

Peel membrane off bone side of ribs. Trim ribs as needed. In a glass bowl, combine the rubs and mustard together, mixing thoroughly. Apply a thin coat of rub mixture on rib meat. Wrap ribs tightly in foil. Start grill and adjust setpoint temperature to 275 degrees. Pre-heat grill, approximately 10 minutes. Place ribs in grill and cook for approximately 2 hours. Open foil after 2 hours and reduce setpoint temperature to Smoke. Continue to smoke for 1 hour (or longer depending on level of smoke penetration desired). (Option: While smoking ribs, baste with MAK Smokin' Whiskey sauce.) Once done, remove ribs, allow to rest for 10 minutes before cutting ribs apart.

Half Ham (cooked)

(Approximate cooking time: 3.25 hours)

8 lb. half ham
1 cup orange juice
2 Tbsp. paprika
½ Tbsp. ground cloves
1 cup yellow mustard
1/4 cup clover honey
1 Tbsp. allspice

Unwrap ham and wipe down with a paper towel. In a glass bowl, combine and mix all ingredients except ham until thoroughly blended. Divide mixture in half. Apply half of the mixture to entire ham. From the side, insert meat probe, making sure not to touch any bone with probe end. Start grill and adjust setpoint temperature to 350 degrees. Pre-heat grill, approximately 10 minutes Place ham in grill and plug in meat probe. Program probe for 145 degrees. While ham is warming up, baste every half hour until heated through, approximately 3.25 hours. Once ham reaches target internal temperature, remove from grill, allow to rest for 15 minutes, carve and serve.

NOTE: You may use any of the 3 User Programs on the Pellet Boss® controller to automatically cook your favorite MAK GRILL recipes. Please refer to the instructions found in the front of the cookbook.

MAK Bacon

(Approximate cooking time: 2 hours)

1 package of thick sliced bacon

Start grill, adjust setpoint temperature to smoke. Pre-heat grill. approximately 10 minutes. Arrange bacon horizontally across cooking grate, leaving room between bacon slices. Allow bacon to smoke approximately two hours, turning once. Remove and serve.

North Carolina Pork Shoulder (Approx. cooking time: 9-12 hrs.)

1 pork shoulder roast (5 to 8 lbs.)
1 quart water
2 oz. dried red peppers, chopped
1/2 tsp. ground black pepper
1 bottle of your favorite MAK Grilling Sauce
Onion buns
1 quart apple cider vinegar
Juice of 1 lemon
1 tsp. salt

Note: In order to get meat to properly shred, you must achieve an internal meat temperature of 190-210 degrees. Total cooking time for the average sized pork shoulder is 9-12 hours. Please plan accordingly.

Trim pork shoulder, leaving 1/4-1/2 inch thick fat cap on meat, set aside. In a large pot, combine 1 quart water,1 quart apple cider vinegar, dried peppers, lemon juice, salt and pepper; bring mixture to boil on stove top, reduce heat to low and simmer uncovered for 10 minutes. Start grill with setpoint temperature at 250 degrees. Pre-heat grill, approximately 10 minutes. Pour water and vinegar mixture into heat tolerant container. Place container on one side of the grill. Program meat probe alarm for 190 -210 degrees. Insert probe from side of shoulder into deep center. Place pork shoulder on grill; baste on all sides with vinegar mixture. Close lid and cook 5 hours, basting every hour. After 4 hours, reduce setpoint temperature to Smoke. Continue cooking an additional 4-6 hours, basting every 1/2 hour or until meat probe registers 190-210 degrees. Remove from grill and let sit for 15 minutes. Shred pork. Serve on onion bun with your favorite MAK Grilling Sauce.

NOTE: You may use any of the 3 User Programs on the Pellet Boss® Controller to automatically cook your favorite MAK GRILL recipes. Please refer to the instructions found in the front of the manual or cookbook.

Pork Chops (Approx. cooking time: 40 min.)

4-4 oz. pork loin chops, boneless
1 tsp. MAK Bird Rub (per chop)

Sprinkle MAK Bird Rub on each side of the chops. Start grill and adjust setpoint temperature to High. Pre-heat grill approximately 10 minutes. Place pork chops on cooking grate and brown both sides (approximately 2 minutes per side). Continue to cook chops for approximately 10 minutes per side, or until internal temperature reaches 165 degrees.

Simple Salmon Steaks

(Approximate cooking time: 20 minutes)

One 6oz. Salmon steak per person
2 tsp. MAK Fish Rub
2 tsp. olive oil

Rinse steaks under cold running water. Towel pat dry. Apply olive oil to each side. Lightly sprinkle MAK Fish Rub over each side of steak. Start grill and adjust setpoint temperature to 450 degrees. Allow grill to pre-heat, approximately 15 - 20 minutes. Place steaks on cooking grate and grill for approximately 10 minutes per side, per inch of thickness. Remove from grill immediately when fish turns from bright to pale in color. Do not over cook fish.

Cold Smoked Salmon (whole or half)

(Approximate cooking time: 5 hours)

1 salmon whole or half-skin on

Brine mixture:
2 cups of brown sugar
1 cup of sea salt
1/4 cup garlic salt

Place fish in a re-sealable bag, or a plastic container that seals, add brine mixture and close. The brown sugar and salt break down into a liquid creating a soupy brine. Brine for 12 hours in refrigerator. Take the fish out, rinse off and allow to air dry. When dry, sprinkle brown sugar over the top of the fish to caramelize it. Start grill and adjust setpoint temperature to Smoke. Pre-heat, grill, approximately 10 minutes. Open Warmer/Smoker box and place fish inside. Close and smoke for about 5 hours (depending on thickness of fish).

Grilled Shrimp

(Approx. cooking time: 30 min.)

2 lbs. raw shrimp, thawed if necessary
MAK Chipotle Rub
Bamboo skewers
Any variety of MAK Barbecue sauce

Peel and de-vein shrimp; sprinkle with MAK Chipotle Rub. Marinate shrimp in refrigerator for one hour. Soak wood skewers in boiling hot water for 30 minutes. Remove shrimp from refrigerator and thread onto skewers. Start grill and adjust setpoint temperature to 300 degrees. Pre-heat grill approximately 10 minutes. Place shrimp skewers on cooking grates, close lid and cook approximately 6-8 minutes per side. Remove skewers from grill and brush with barbecue sauce on both sides. Return to grill and cook an additional 2-3 minutes.

Take 'N Bake Pizza

(Approximate cooking time: 12-22 min.)

One Fresh Take 'N Bake Pizza

Remove plastic wrap and any printed matter from pizza. Start grill, adjusting setpoint temperature to 400 degrees. Pre-heat grill, approximately 15 minutes. Leave pizza on cardboard tray and place inside grill, close lid and cook for approximately 12-22 minutes, depending on thickness of pizza crust. Once cooked, use tongs to carefully grip pizza tray and transfer to pizza platter. Allow pizza to cool for 5 minutes before slicing.

E-Z Cheesy Bread

(Approximate cooking time: 10 min.)

1 loaf French bread
1 cup mayonnaise
1 cup Mozzarella cheese, grated
Optional: 1 Tbsp. MAK Chipotle Rub

Slice bread in half lengthwise. Spoon or brush on mayonnaise on each half until bread becomes moist. Do not over moisten the bread. Sprinkle ½ cup of cheese on each half of bread. Option: Sprinkle ½ TBSP of MAK Chipotle Rub on each half of bread. Start grill, adjusting setpoint temperature to 350 degrees. Pre-heat grill, approximately 15 minutes. Place bread, flat side up on grill, close lid and bake for approximately 8-10 minutes, until the cheese is bubbling. Remove, allow to cool, cut and serve.

Fresh Fruit Pie (uncooked)

(Approximate cooking time: 60 min.)

1 fresh fruit pie of your choice

Start grill, adjusting setpoint temperature to 400 degrees. Pre-heat grill, approximately 10 minutes. Place pie on a cookie sheet, and then into center of grill. Close lid and bake for approximately 1 hour for fresh fruit uncooked pie. (For a pre-cooked pie, cook for approximately 20-30 minutes.) Carefully remove from grill, and allow to cool on a wire rack for approximately 30 minutes before slicing and serving.

Cold Smoked Cheese

(Approximate cooking time: 20-60 min.)

1 block of cheese (semi-hard or hard cheese is recommended)
Aluminum foil

NOTE: Smoking cheese is best done when the outside temperature is below 80 degrees.

Start grill and adjust setpoint temperature to Smoke. Allow grill to pre-heat, approximately 10 minutes. Cut cheese into squares no larger than one and a half inches thick. Place cheese blocks on foil arranged on top of grate inside Warmer/Smoker box, or use pie tin or plate for the cheese. Smoke cheese for approximately 20-60 minutes, depending on the level of smoke flavor you desire. Carefully remove after smoking and allow cheese to cool. Store in an air-tight container in the refrigerator.